

## Department 12 - Fruit & Nuts

**Superintendents:**  
**Gary Bristow**

### PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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### SPECIAL AWARDS

**\$15.00 Award, Champion Medal & Ribbon to  
Best of Show Adult & Best of Show Youth**  
**\$15.00 Award for Winner of Special Exhibit - Class #61**

### RULES & REGULATIONS

1. Limit two (2) entries per class.
2. No wild fruit, unless otherwise specified.
3. Fruit must be clean.
4. Stems to remain on exhibits, unless otherwise specified.
5. Exhibits should be free from blemish and disease.
6. Varieties should be identified.
7. Do not polish fruit.
8. Remove twigs and leaves.
9. Display trays will be provided.
10. Superintendents are authorized to dispose of any exhibit in this department when it becomes unsightly or spoiled.
11. For nuts, stem must remain on exhibits unless otherwise specified. Remove twigs and leaves.
12. Fresh nuts are to have husks on, if applicable, and should be identified (e.g., hazelnut, walnut, pecan, and variety).
13. Dried nuts should be displayed in hull, with two nuts split longitudinally to expose nutmeat.
14. The decision of the judge is final.
15. JUDGE IS LOOKING FOR THE FOLLOWING:  
Uniformity, Maturity, Shape, Color, Size, and Condition

### 12A - DIVISION 1 - ADULT, 18 and Older

### 12B - DIVISION 2 - YOUTH, 13-17 years old

### 12C - DIVISION 3 - YOUTH, 9-12 years old

### 12D - DIVISION 4 - YOUTH, 8 and Under

### 12E - DIVISION 5 - SENIORS, 65 and Older

### FRUITS

- CLASS 01** - Apples (5) - Specify Type  
**CLASS 02** - Apricots (5)  
**CLASS 03** - Blackberries (1 Basket)  
**CLASS 04** - Blueberries (1 Basket)  
**CLASS 05** - Cantaloupe (1)  
**CLASS 06** - Cherries (1 Basket)  
**CLASS 07** - Crabapples (10)  
**CLASS 08** - Currants (1 Basket)  
**CLASS 09** - Grapes (1 Basket) - Specify Type  
**CLASS 10** - Honeydew Melon (1)  
**CLASS 11** - Peaches (5) - Specify Type  
**CLASS 12** - Pears (5) - Specify Type  
**CLASS 13** - Plums (5) - Specify Type  
**CLASS 14** - Prunes (10)  
**CLASS 15** - Raspberries (1 Basket)  
**CLASS 16** - Rhubarb (5 Stalks)  
**CLASS 17** - Strawberries (1 Basket)  
**CLASS 18** - Watermelon (1)  
**CLASS 19** - Wild Huckleberries (1 Basket)  
**CLASS 20** - Other Wildberries (1 Basket)

## Fruit & Nuts (Continued)

### TOMATOES WITH STEMS

Five (5) tomatoes must be included per entry.

**CLASS 21** - Green

**CLASS 22** - Sauce or Paste

**CLASS 23** - Slicer

**CLASS 24** - Yellow

**CLASS 25** - Other than listed - Must Specify

### MINIATURE TOMATOES WITH STEMS

Ten (10) miniature tomatoes must be included per entry.

**CLASS 26** - Cherry Tomatoes

**CLASS 27** - Pear

**CLASS 28** - Salad

**CLASS 29** - Sun Gold

**CLASS 30** - Black Cherry

**CLASS 31** - White

**CLASS 32** - Other than listed - Must Specify Type

### NUTS

One (1) cup in shell must be included per entry.

**CLASS 33** - Walnuts

**CLASS 34** - Filberts

**CLASS 35** - Other than listed - Specify Type

## Department 13 - Vegetables & Herbs

**Superintendents:**

**Michelle Gibb, Rebecca Gibb, Tamara  
Frostad, Gail & Randy Curless, Nancy Lewis**

### PREMIUM AMOUNTS

FIRST \$3	SECOND \$2	THIRD \$1
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### SPECIAL AWARDS

**\$15.00 Award, Champion Medal & Ribbon to  
Best of Show Adult & Best of Show Youth**  
**\$15.00 Award to Special Exhibits Class #22 Winner  
(Basket of Vegetables or Fruit)**  
**\$25.00 Award for Youth Garden Extravaganza Winner.**

### RULES & REGULATIONS

1. The exhibitor is only allowed one (1) entry per class, unless stated differently.
2. Vegetables should not be waxed, oiled or dyed.
3. Vegetables should be at prime stage of maturity, neither under-ripe, nor over-mature.
4. All items in an exhibit should be uniform in size, shape and color.
5. Exhibitors only need to include the number of specimens indicated in parenthesis after the class category.
6. Clean specimens make effective displays; however, surfaces should not be scarred or injured by the cleaning process.
7. Exhibitors will be allowed to freshen or replace entries any time after judging. Please check with superintendent first.
8. Vegetables must be free from insects or insect damage.
9. The decision of the judge is final.

# Department 13 - Vegetables & Herbs (Continued)

## **JUDGING CRITERIA:**

Type - 35% - Items that are regular and typical of variety.  
Quality - 35% - Size, tenderness, cleanliness & freedom from blemishes, damage or defects.  
Uniformity - 30% - Each item having the same shape, size, and color as the others in a given exhibit.

### **13A - DIVISION 1 - ADULT, 18 and Older**

### **13B - DIVISION 2 - YOUTH, 13-17 years old**

### **13C - DIVISION 3 - YOUTH, 9-12 years old**

### **13D - DIVISION 4 - YOUTH, 8 and Under**

### **13E - DIVISION 5 - SENIORS, 65 and Older**

### **13F - DIVISION 5 - SPECIAL EXHIBITS**

## **VEGETABLE**

**CLASS 01** - Artichoke

**CLASS 02** - Asparagus - One (1) bunch of spears

## **BEANS**

Five (5) beans must be included per entry for all classes below. Must be long, straight, good color, stems on, unwashed and wiped clean.

**CLASS 03** - Bush

**CLASS 04** - Pole

**CLASS 05** - Purple

**CLASS 06** - Shell

**CLASS 07** - Wax

**CLASS 08** - Other than listed - Must Specify Type

## **BEETS**

Three (3) beets must be included per entry. Leave one (1) inch top and tails on, unwashed and wiped clean.

**CLASS 09** - Cylinder Beets

**CLASS 10** - Table Beets

## **BROCCOLI**

Three (3) spears must be included.

Leave at least three (3) inches of stalk.

**CLASS 11** - Broccoli

## **BRUSSEL SPROUTS**

One (1) stalk must be included.

**CLASS 12** - Brussel Sprouts

## **CABBAGE**

One (1) head must be included. Remove roots and trim outer leaves. Cabbage should be solid, disease free & damage free.

**CLASS 13** - Chinese Cabbage

**CLASS 14** - Green Cabbage

**CLASS 15** - Red Cabbage

**CLASS 16** - Other - Must specify type

## **CARROTS**

Five (5) carrots must be included. Must be uniform, good color, one (1) inch top, unwashed and wiped clean.

**CLASS 17** - Baby - Under four (4) inches long

**CLASS 18** - Long slender table variety - Over six (6) inches long

**CLASS 19** - Nantes table variety

**CLASS 20** - Other - Must specify type

## **CAULIFLOWER**

One (1) head must be included, with wrapper leaves.

**CLASS 21** - Cauliflower

## **CELERY**

One (1) stalk must be included. Leave 3/4 inch of root.

**CLASS 22** - Celery

## **CHARD, SWISS**

One (1) must be included, with 3/4 inch of root.

**CLASS 23** - Red Swiss Chard

**CLASS 24** - White Swiss Chard

## **CUCUMBERS**

Must be uniform, with 1/2 inch stem.

**CLASS 25** - Burpless - Must include three (3) for entry

**CLASS 26** - Lemon Cucumbers - Must include three (3)

**CLASS 27** - Pickling Cucumber - Equivalent to one (1) quart

**CLASS 28** - Slicing Cucumber - Must include three (3)

**CLASS 29** - Other - Must specify type

## **EGGPLANT**

One (1) eggplant must be included. Leave stems attached.

**CLASS 30** - Eggplant

## **GARLIC**

**CLASS 31** - Elephant Garlic - Three (3) dry bulbs must be included, roots on, 1-2 inch top, peel only to clean.

**CLASS 32** - Garlic - Three (3) bulbs

**CLASS 33** - Garlic - Seven (7) or more bulbs, braided - May add ribbon if you choose.

**CLASS 34** - Other than Listed - Must specify type

## **GOURDS**

May be from last year's garden.

**CLASS 35** - Three (3) Alike

**CLASS 36** - Three (3) Different

## **HORSERADISH**

**CLASS 37** - Horseradish - One (1) Root

## **KALE**

**CLASS 38** - Kale - Whole Plant

## **KOHLRABI**

Two (2) must be included, with small leaves on top.

**CLASS 39** - Purple

**CLASS 40** - White

## **LEEK**

**CLASS 41** - Leek - Two (2) must be included.

## **LETTUCE**

**CLASS 42** - Head of Lettuce - One (1) Head

**CLASS 43** - Leaf Lettuce - One (1) Bunch

**CLASS 44** - Romaine - One (1) Bunch

## **ONIONS**

Three (3) must be included. Must be uniform, dried, roots on, peel to clean, two (2) inch top.

**CLASS 45** - Any White Variety

**CLASS 46** - Any Yellow Variety

**CLASS 47** - Any Red Variety

**CLASS 48** - Walla Walla

**CLASS 49** - Other than listed - Must Specify

## **PARSNIPS**

**CLASS 50** - Parsnips - Three (3) must be included, with 3/4" top.

# Department 13 - Vegetables & Herbs (Continued)

## PEAS

Ten (10) must be included with stem.

CLASS 51 - Edible Pod

CLASS 52 - Sugar Snap

CLASS 53 - Snow Pea

CLASS 54 - Other than listed - Must Specify

## PEPPERS

Three (3) must be included. Must be uniform, good color, one (1) inch stem. Please label variety.

CLASS 55 - Anaheim

CLASS 56 - Dried - String 12-24 inches long

CLASS 57 - Green

CLASS 58 - Hot

CLASS 59 - Hothouse Sweet

CLASS 60 - Jalapeno

CLASS 61 - Red

CLASS 62 - Sweet Pepper

CLASS 63 - Yellow

CLASS 64 - Other Sweet

CLASS 65 - Other than listed - Must Specify

## RADISH

Three (3) must be included.

CLASS 66 - Red Globe

CLASS 67 - Red Long

CLASS 68 - White

CLASS 69 - Other than listed - Must Specify

## RUTABAGAS

CLASS 70 - Rutabagas - Must include three (3) with 3/4" top.

## SHALLOTS

CLASS 71 - Shallots - Must include two (2)

## SPINACH

CLASS 72 - Spinach - Must include two (2) with 1/4" root.

## SQUASH (WINTER)

Must be ten (10) inches & over. One (1) squash constitutes and exhibit an exhibit, with stem.

CLASS 73 - Acorn

CLASS 74 - Banana

CLASS 75 - Buttercup

CLASS 76 - Butternut

CLASS 77 - Golden Delicious

CLASS 78 - Hubbard

CLASS 79 - Marble Head

CLASS 80 - Spaghetti

CLASS 81 - Other than listed - Must Specify

## SQUASH (SUMMER)

Must be under ten (10) inches, unless otherwise indicated. One (1) squash constitutes an exhibit, with stem.

CLASS 82 - Scallops

CLASS 83 - Summer Crookneck

CLASS 84 - Zucchini - Under eight (8) inches

CLASS 85 - Zucchini - Nine (9) to Fourteen (14) inches - No zucchini over 14 inches allowed.

CLASS 86 - Other than listed - Must Specify

## TURNIPS

CLASS 87 - Turnips - Must include three (3)

## DRIED HERBS

When specifying type, please be as specific on herb identification as you can (e.g., purple basil, lemon thyme, etc.)

CLASS 88 - Basil - Specify Type

CLASS 89 - Chives

## DRIED HERBS (CONTINUED)

CLASS 90 - Lavender

CLASS 91 - Marjoram

CLASS 92 - Mint

CLASS 93 - Oregano

CLASS 94 - Parsley

CLASS 95 - Rosemary

CLASS 96 - Sage

CLASS 97 - Tarragon

CLASS 98 - Herbs for the bath

CLASS 99 - Other than listed - Must Specify Type(s)

## HERBS

When specifying type, please be as specific on herb identification as you can (e.g., purple basil, lemon thyme, etc.)

CLASS 100 - Dill - Three (3) Stalks - Including inflorescence - Stalk must not exceed 18" tall. Stalks should have only one (1) flower head, all others should be removed. Flower heads should be green, not dry.

CLASS 101 - Basil - Three (3) stems - Specify Type (Lemon, etc.)

CLASS 102 - Cilantro - One (1) Bunch

CLASS 103 - Chives - One (1) Bunch

CLASS 104 - Marjoram - Three (3) Stems - Must be named

CLASS 105 - Mint - Three (3) Stems - Type of mint must be named

CLASS 106 - Oregano - Three (3) Stems - Must be named

CLASS 107 - Parsley - Three (3) Stems - Must be named

CLASS 108 - Rosemary - Three (3) Stems - Must be named

CLASS 109 - Sage - Three (3) Stems - Must be named

CLASS 110 - Tarragon - Three (3) Stems - Must be named

CLASS 111 - Lavender - Three (3) Stems - Must be named

CLASS 112 - Other than listed - Must Specify Type

CLASS 113 - **SPECIAL EXHIBIT:** Using the Fair Theme, must consist of six (6) fruits from any classes listed above in Department 12. Judged on neatness & quality of exhibit. Each fruit must have the number required (6).

CLASS 114 - **LARGEST VARIETY OF BERRIES:** Exhibit will be judged 80% on neatness & quality, and 20% on creativity.

## SPECIAL EXHIBITS

CLASS 115 - SALSA - attractive presentation of ingredients for salsa.

CLASS 116 - SALAD - attractive presentation of a salad

## NATURE'S ODDITIES

Youth 12 & Under. Any garden's produce showing odd shapes or colors, or other qualities that make it an oddity. Toothpicks allowed.

CLASS 117 - Corkiest Carrot

CLASS 118 - Oddest Squash

CLASS 119 - Funniest Shaped Green Bean

CLASS 120 - Reddish Pepper

CLASS 121 - Other than listed - Must Specify

## GARDEN CREATURES

Any creature made of fruits and/or vegetables or a combination of both. Be creative! Toothpicks allowed.

CLASS 122 - Children's Class - Eight (8) years and under

CLASS 123 - Ages 9-12

CLASS 124 - Ages 13-17

## LARGEST SPECIMEN

Open to all ages.

CLASS 125 - Cucumber

CLASS 126 - Radish

CLASS 127 - Carrot

CLASS 128 - Onion